MOzen bistro

www.mandarinoriental.com/lasvegas +1 888 881-9367

AFTERNOON

NIGIRI (TWO PIECES)

*YELLOWTAIL (HAMACHI)	14
*BIG EYE TUNA (MAGURO)	14
*FATTY TUNA BELLY (TORO)	32
*SALMON (SAKE)	10
*FRESH SWEET SHRIMP (AMA EBI)	16
*SEA URCHIN (UNI)	16
COOKED SHRIMP (EBI)	12
BBQ EEL (UNAGI)	12
JAPANESE OMELET (TAMAGO)	8
KING CRAB	18
*SNAPPER (TAI)	16

SASHIMI (THREE PIECES)

*YELLOWTAIL (HAMACHI)	20
*BIG EYE TUNA (MAGURO)	20
*FATTY TUNA BELLY (TORO)	48
*SALMON (SAKE)	15
*FRESH SWEET SHRIMP (AMA EBI)	24
*SEA URCHIN (UNI)	24
COOKED SHRIMP (EBI)	18
KING CRAB	27
*SNAPPER (TAI)	24

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AFTERNOON

CHEF KATZ'S ROLLS AND INSPIRATIONS (Eight pieces)

CALIFORNIA ROLL 18
Lump blue crab with cucumber and avocado

*SPICY TUNA ROLL 14
Chopped big eye tuna, blended with spicy chili aioli

*SHRIMP TEMPURA ROLL 22
Shrimp tempura, avocado, spicy tuna and green onion

*CRISPY SCALLOP AND MASAGO ROLL 22
Hokkaido scallop, spicy mayo, masago, shrimp tempura, avocado and jalapeno miso marinade

*SPICY SALMON POKE ROLL 22
Salmon, avocado, spicy mayo, cilantro, serrano and chili garlic sauce

*YELLOWTAIL COMBO ROLL 24
Spicy hamachi roll topped with hamachi, garlic chip, cilantro, serrano and chili sauce

*SPIDER ROLL 24
Soft shell crab tempura, cucumber, avocado and masago-burdock

*RAINBOW ROLL 24
California roll with sliced tuna, hamachi and salmon

CRUNCHY DRAGON ROLL 22
Eel, shrimp tempura and avocado

CATERPILLAR 24
Shrimp tempura topped with avocado, sriracha, spicy mayo, tempura crunch and eel sauce

*JAPANESE BENTO 38
Sashimi and nigiri of tuna, hamachi and salmon, shrimp tempura, beef tataki, unagi with eel sauce, tamago, and miso soup

*OYSTERS (HALF DOZEN) 26
Scented with yuzu, ponzu and siracha, Tzar Nicolas caviar

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AFTERNOON

SOUPS, SALADS AND MORE

MISO SOUP 10
Shiro miso with wakame, tofu and scallion

SOUP OF THE DAY 12
Chef's daily inspiration

CAESAR SALAD 16
Crisp romaine lettuce gently tossed with Caesar dressing, hardboiled egg, croutons, Parmesan cheese and white anchovies

FIELD GREENS SALAD 14
Delicate field greens and fresh seasonal vegetables tossed in lemon and olive oil vinaigrette

SALAD ENHANCEMENTS

Chicken
Shrimp
*Salmon

BURRATA DI BUFALA 16
Heirloom tomatoes, prosciutto, dried cantaloupe, pine nuts and balsamic reduction

SHRIMP COCKTAIL (SIX PIECES) 18
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce

*KOBE BEEF CARPACCIO 16
Truffled soy ginger dressing, Asian pear, chives and elephant garlic crisps

*TUNA NICOISE SALAD 20
Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, white anchovies, Nicoise olives and fresh lettuce hearts

CHEF'S SALAD 24
Porchetta, mortadella, salami, gruyere, tomatoes, eggs, cucumbers and Bibb lettuce

LINGUINE ALLE VONGOLE 26
Clams, garlic, pepperoncini, white wine sauce

AFTERNOON

ASIAN DISHES

*THAI BEEF SALAD 21

Marinated grilled rib eye, cucumbers, mint, shallots, Thai basil and sweet bird's eye chili-lime vinaigrette

*LEMONGRASS BANH-MI 18

Marinated beef strip, lettuce, cucumbers, carrots, jalapeno, daikon and cilantro-sriracha mayo, served on a baguette

*KOREAN BULGOGI 20

Marinated stir-fried strip, fragrant jasmine rice, green onions, homemade kimchi, sesame seeds and Bibb lettuce

THAI GREEN CURRY 26

Choice of prawns or chicken simmered in spicy coconut curry with Siamese eggplant and sweet basil, served with jasmine rice

WONTON NOODLE SOUP 21

Chicken broth flavored with anchovies, wonton noodles, kalian, shrimp and pork wontons, Char Siew pork

AFTERNOON

BURGERS AND SANDWICHES

Burger and sandwiches are accompanied with parmesan garlic French fries and side salad.

*CERTIFIED ANGUS BEEF BURGER — 28

Our signature custom recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions

Enhancements

American cheese, cheddar cheese, Swiss cheese, goat cheese, blue cheese, smoked apple wood bacon, Black Forest ham or sautéed wild mushrooms

TURKEY CLUB SANDWICH — 18

Toasted sourdough, pesto aioli, Bibb lettuce, home-dried tomatoes, smoked turkey, Avocado, Swiss cheese and smoked bacon

GREEK ROASTED VEGETABLE PANINI — 16

Feta, cucumbers, home-dried tomatoes, peperonata, dried apricots and arugula

CHICKEN TIKKA WRAP — 18

Indian spiced marinated chicken roasted in Tandoor oven, fresh mint chutney spread, yogurt dip, grilled peppers and onions, wrapped in a garlic tortilla

FROM THE GRILL

MEAT AND POULTRY

Char Siew baby back ribs	22
*Asian marinated skirt steak, miso mustard sauce	28
Mary's organic chicken breast, ballotine thighs, taragon jus	26

FISH AND SEAFOOD

Roasted bone-out Branzino, Vierge sauce	28
*Atlantic salmon fillet, Béarnaise sauce	21

SIDES

Sautéed zucchini, tomato confit, pine nuts and olives	10
Sautéed green beans with shallots, almonds and mustard butter	10
Fregola pasta, corn, walnuts, grilled halloumi cheese and mint	10
Butter lettuce, chive and tomato salad	8
Shoe string fries	8
Rice pilaf	8

MOzen healthy choices

AFTERNOON

BEVERAGES

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Soft Drinks	6
Fiji or San Pellegrino (Large)	9
Fiji or San Pellegrino (Small)	7
Iced Tea	7
Selection of Premium Teas from T-Leaves	9
Freshly Brewed Illy Coffee	7
Illy Espresso	6
Illy Cappuccino / Latte / Double Espresso	8

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